



ROCKCLIFFE

Peaceful Bay
2019 Sauvignon Blanc
WESTERN AUSTRALIA



COLOUR

Brilliant pale straw.

NOSE

Lifted nose of citrus blossom and gooseberry.

PALATE

Fresh passionfruit and tropical fruit notes and a crisp cool climate herbaceous finish.

WINEMAKING

The parcels of the Sauvignon Blanc were harvested during the cool nights of vintage to keep the fruit cool preserving the flavours and aromatics. The juice was partially wild fermented in oak with the remainder of the juice fermenting in stainless steel. Post fermentation, the wines were racked off lees to preserve their clean and crisp characteristics. The batches were then blended and bottled.

FOOD PAIRING

BBQ West Australian Rock Lobster.

VINTAGE NOTES

2019 vintage can be summed up with one word - challenging. Wet weather during flowering combined with dry soils and dropping some fruit clusters on the ground early in the season created extremely low yields in all varieties throughout the region. Not a ferociously hot season but dry with some unseasonal humidity and end of season rainfall causing some fruit splitting and botrytis pressure increased. Low yields without overcrowded fruit created excellent flavour and acidity. Hand picking all premium blocks at optimum times prior to major rain events at the end of the season reduced disease problems faced elsewhere in the region. With our talented winemaking team then bringing together the elegant wines we have in tank and barrel today.

QUICK NOTES

VINTAGE
2019

WINEMAKERS

*Elysia
Harrison/Mike
Garland/Lucy
Maddox*

GRAPE

VARIETY
Sauvignon Blanc

GROWING AREA

Western Australia

ALC %/VOL
13.0 % v/v

TITRATABLE ACIDITY
6.1 g/l

pH
3.23

CELLAR POTENTIAL
NA

OAK
NA

MATURATION
NA

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